

Sodium phosphate buffer (NaPi) powder pH7.5

Product	Cat#	Package size
Sodium phosphate buffer (NaPi) pH7.5	D2015.1075	1 bag / 1kg

Product description

Sodium phosphate buffer is a functional chemical blend based on Disodium hydrogen phosphate and Sodium dihydrogen phosphate. It is a white powder, with bulk density about 850 up to 1000 kg/m³, non-aggressive and non-flammable.

Its special chemical composition provides a very fast solubility in cold water. It is used as an additive in various applications in the food industry. It reduces drip loss and dehydration, increases tenderness and retention of moisture, flavour, colour and natural juices, maintains texture and quality sensory attributes and prevents fluid losses during shipment and prior to sale.

Phosphate food additives are not poisonous and they are harmless to health given the amount used in food. Eating too large amount of phosphates can exclude calcium from the body and thus cause its shortage. They can irritate eyes and skin. In case of sniff up they can cause irritation of airways. If swallowed they can cause digestion troubles.

Product Specifications

Product	Disodium hydrogen phosphate dihydrate	Sodium dihydrogen phosphate monohydrate
CAS-No.:	10028-24-7	10049-21-5
EC-No.:	231-448-7	231-449-2
Chemical formula	Na ₂ HPO ₄	NaH ₂ PO ₄
MW	141.98 g/mol	120.05 g/mol
Synonym	E339 (Sodium phosphates)	E339 (Sodium phosphates)

Applications

- For preparation of buffer solutions for chemical or biological buffers.
- 17.2g of the powder dissolved in 1L deionised water result in a 0.1M solution of pH7.5 +/-0.1.

Product Use

Empty one pouch of NaPi buffer in a laboratory flask or beaker placed on a magnetic stirrer. Add 200mL to 300mL of deionized water for a 1000mL pouch and stir the solution for a few minutes. Adjust the volume up to 1000mL, stir and the buffer solution is ready to use.

Packaging, Transport and Storage/Stability

Sodium phosphate buffer (NaPi) powder is delivered in high quality sealed aluminum foil bags of 17.2g per bag or in high quality sealed aluminum foil bags of 1kg per bag.

The product is shipped at room temperature. Store the bags in a dry place at room temperature.

Shelf life is 3 years after production date.

Safety information

When working with chemicals, always wear a suitable lab coat, disposable gloves, and protective goggles. For more information, please consult the appropriate material safety data sheets (MSDSs). These are available online as pdf-file or on request (info@genaxxon.com).

Declaration

The product complies with COMMISSION DIRECTIVE 2008/84/EC of 27 August 2008 amending Directive 2002/82/EC and Directive 96/77/EC laying down specific purity criteria on food additives other than colours and sweeteners.

The product complies with the Regulation (EC) No 1831/2003 of European Parliament and of the Council of 16 October 2003 laying down requirements for feed hygiene.

The product complies with EUROPEAN PARLIAMENT AND COUNCIL DIRECTIVE 2001/18/EC of 12 March 2001 on the deliberate release into the environment of genetically modified organisms and repealing Council Directive 90/220/EEC a REGULATION (EC) No 1829/2003 OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 22 September 2003 on genetically modified food and feed.

The product does not contain allergens ANNEX III, DIRECTIVE 2000/13/EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 20 March 2000 on the approximation of the laws of the Member States relating to the labelling, presentation and advertising of foodstuffs, as amended.

Product meets the requirements of the U.S. Code of Regulations, 21CFR Sec. 182.1810 and appropriate sections of the U.S. Code of Regulations, 21CFR. Other parts and intended use: BC, REG, GMP, Boiler water additive - 172.310; MISC, REG, < 0.4 % as phosphorus - Food starch modifier - 172.892; SEQ, GRAS, GMP - 182.1810, 182.6810; GRAS, Migr from cotton and cotton fibres used in dry food pkg - 182.70, GRAS, Migr to food from paper and paperboard prods - 182.90; GRAS - In animal feeds - 582.1810. Product complies with Food Chemicals Codex IV.